

2024 年度
情報経営イノベーション専門職大学
入学者選抜試験 一般入試 B 日程

外国語 英語

注意事項

1. 試験時間は 60 分。
2. 試験開始の合図があるまで問題冊子を開かないこと。
3. 試験中に問題冊子の印刷不鮮明、ページの落丁、乱丁及び解答用紙の汚れ等に気づいた場合は、手を高く挙げて監督者に知らせること。
4. 解答用紙には解答欄以外に受験番号等の記入欄があるので、監督者の指示に従ってそれぞれ正しく記入すること。
5. 解答は、解答用紙の問題に対応した解答欄にマークまたは記述すること。
6. 問題冊子は持ち帰らないこと。
7. 試験終了まで退出しないこと。

1

あなたは、グループで「商品開発の動機」について発表するために、資料として新聞記事を読んでいる。記事の内容をよく読み、(1)～(8)までの各設問に答えなさい。

Since 1962, when the Minneapolis *entrepreneur Rose Totino introduced it to American shoppers, frozen pizza has been an after-school snack, the quickest route to dinner, a midnight temptation of last resort.

But in the past five years, frozen pizza has become something else entirely: a piece of *culinary craft, an *authentic taste of Italy, a connection to *buzzy *pizzerias like Roberta’s in New York City, and Pizzana in Los Angeles and Dallas.

Sales of frozen food *surged during the pandemic, according to IRI and other market research firms, *bolstering *premium mass-produced brands like Talia di Napoli and Table 87, and pushing even the most traditional *pizzaiolos toward the freezer aisle.

The challenge of pizza is to cook each element to peak deliciousness at once. When ice and shipping are added to the *equation, that becomes even more complicated. Fresh *mozzarella becomes *clumpy, tomatoes dry out, *crusts become *soggy.

New freezing technology and *affordable access to express shipping have made it possible for more options to slide into freezers. But they’re not coming out of frozen-food factories owned by industry giants like Nestlé or Rich’s. These new pies are wood- or coal-fired, hand-pulled and made with organic and Italian ingredients.

What they lack in the *lavishness of a Tombstone Roadhouse Loaded Double Down Deluxe pizza, they strive to make up for in simplicity and quality. Like a Starbucks Frappuccino and a double espresso, producers say, there is a time and a place for each.

Chris Bianco, the chef and owner of Pizzeria Bianco in Phoenix, didn’t even offer takeout or delivery until the pandemic. Now, he freezes and ships pies directly from his restaurant via the online delivery service Goldbelly. “Survival is an interesting motivator for change,” said Mr. Bianco, a *purist who uses flour made from *regenerative grains, organic mozzarella and organic tomatoes.

“It’s pizza played at a different speed,” he said of his frozen pies. “I think we could eat better things that are built for speed, comfort and deliciousness.”

Anthony Mangieri, the founder of Una Pizza Napoletana in New York, said he had made every ball of pizza *dough he has ever served during his 30 years in the business. But in 2017, he set out on a new *quest: to create a frozen pizza that would meet his standards — wood-fired, slow-risen, fashioned from all-natural and all-Italian ingredients — but made almost entirely with *automation.

In the United States, industrially produced pies from companies like DiGiorno and Red Baron

are engineered for freezing using dough conditioners, *additives and processed cheeses. The crusts are *infused with sugar and oil, the dough is *par-baked, and the sauce and cheese are applied raw, to be cooked in your oven.

For bakers like Mr. Mangieri, this completely ignores the essential nature of pizza: the slow, natural rise of the dough, and an oven's high heat to *fuse the ingredients and *char the crust.

Mr. Mangieri eventually found a plant in northern Italy with wood-fired ovens to produce his frozen pies, which he sells under the name Genio Della Pizza. But the factory managers were *vexed by his strict rules and sticky dough, which *gummed up the works. Mr. Mangieri, a *Formula 1 fan who knew that *Ferrari's headquarters, the pride of the region, were nearby, begged the pizza *manufacturer to think of his pizza as a next-generation Ferrari engine.

"If we aren't pushing to be better, why are we even getting up in the morning?" he said.

The restless quest for a better frozen pizza by Julia Moskin © The New York Times Company

(注) *entrepreneur 事業家	*culinary 料理の	*authentic 本物の
*buzzy 快活で刺激的な	*pizzerias ピザ屋	*surged わき立った
*bolstering ~を強化している	*premium 高級な	*pizzaiolos ピザ屋
*equation 方程式	*mozzarella モッツァレラ (イタリア産のチーズの一種)	
*clumpy 固まりの	*crusts ピザの皮	*soggy ふやけた
*affordable 手頃な	*lavishness 豪華さ	*purist 純粋主義者
*regenerative (環境再生型) 農業で作った		*dough 生地
*quest 探求	*automation 機械使用	*additives 添加物
*infused 注入される	*par-baked 部分的に焼いて急速冷凍される	
*fuse ~を(高温で)一体化させる	*char 焦げ目をつける	*vexed 当惑させられる
*gummed up ~を台なしにした	*Formula 1 カーレースの一つ	
*Ferrari's headquarters フェラーリ (イタリアの自動車メーカー) の本社		
*manufacturer メーカー		

(1) 記事中の冷凍ピザは、最近5年間とそれ以前では、どのようなとらえられ方の違いがあるか。最も適切なものを、次の①～④のうちから一つ選びなさい。

- ① 以前は本場のイタリア料理の存在であったが、最近は手軽なおやつや夜食程度と見なされている。
- ② 以前は希少な料理であったが、最近は各家庭に配達されるほど身近な食べ物と見なされている。
- ③ 以前は単なるおやつや夜食程度の存在であったが、最近の本場のイタリア料理と見なされている。
- ④ 以前は各家庭に配達されるほど身近な食べ物だったが、最近希少な食材を使う高級料理と見なされている。

(2) 冷凍ピザの売り上げが急速に伸びた中、最高においしくするために必要なことは何か。最も適切なものを、次の①～④のうちから一つ選びなさい。

- ① 伝統的な材料と生地調整剤を使うこと。
- ② 氷と輸送を方程式に加えること。
- ③ 新鮮なモッツァレラと有機トマトを使うこと。
- ④ 大手食品企業が冷凍ピザの値段を下げること。

(3) 冷凍技術の発展と輸送の改善によって、最近の5年で冷凍ピザがどのように変わったか。最も適切なものを、次の①～④のうちから一つ選びなさい。

- ① 薪や石炭で焼かれ、有機食材が使われるようになった。
- ② 添加物やプロセスチーズを使い、賞味期限が長くなった。
- ③ 大手企業が大量生産して、手頃になるようになった。
- ④ 環境再生型農業で作られた穀物からできている小麦粉を使用するようになった。

(4) Chris Bianco (クリス・ビアンコ)さんは、感染症の世界的流行 (pandemic) を境に自分の作るピザをどのように変えたか。最も適切なものを、次の①～④のうちから一つ選びなさい。

- ① 食材として環境再生型農業で作られた穀物と有機食材をイタリアの生産者から手に入れ、より健康で環境に配慮したピザに変えた。
- ② 調理のスピードと質の向上を目指し、店での提供をやめて、配達専門に変えた。
- ③ 作ったピザを冷凍し、配達サービス会社を通じて、オンライン注文・配達ができるように変えた。
- ④ ピザ屋が急増する中、生き残りをはかり、上質の食材を追い求めつつ、安価な冷凍ピザを販売することに变えた。

(5) Anthony Mangieri (アンソニー・マンジエリ)さんは、2017年に冷凍ピザに関して何をしようとしたか。最も適切なものを、次の①～④のうちから一つ選びなさい。

- ① 機械の使用を避け、30年間提供し続けてきたピザ生地を使い、本格的に調理をするという基準で、手作りにこだわること。
- ② 機械の使用を避け、すべて天然のイタリア産の食材を使い、本格的に調理をするという基準で、手作りにこだわること。
- ③ 30年間提供し続けてきたピザ生地を使うという基準で、機械を使用して製造すること。
- ④ すべて天然のイタリア産の食材を使い、本格的に調理するという基準で、機械を使用して製造すること。

(6) アメリカ国内で工業生産された冷凍ピザで無視されてきたピザ作りの本質的要素は何か。最も適切なものを、次の①～④のうちから一つ選びなさい。

- ① 有機食材の使用
- ② 生ソースとチーズの使用
- ③ 生地其自然熟成と高火力での調理
- ④ 調理に薪窯の使用

(7) 本文中の下線部では、マンジエリさんの行動が書かれているが、その背景となるものは何か。最も適切なものを、次の①～④のうちから一つ選びなさい。

- ① アメリカ国内で工業製品化されたピザの状態に対して、ピザの本質を完全に追求したいという思い。
- ② アメリカ国内の工業製品化されるピザを国外に広げて、近い将来、地球規模で冷凍ピザを広げたいという思い。
- ③ さまざまなピザ屋が冷凍ピザを独自に開発する中、ピザの本質を追求し始めたピザ屋に差をつけられたくないという思い。
- ④ さまざまなピザ屋が独自に開発したピザを集結させ、近い将来、地球規模で広めたいという思い。

(8) マンジエリさんのことば，“If we aren't pushing to be better, why are we even getting up in the morning?”を、発表のテーマ「商品開発の動機」に照らしてその意味を伝えるのに、最も適切なものはどれか。次の①～④のうちから一つ選びなさい。

- ① より良い商品を追求すれば、販売が向上し、消費も拡大するだろう。
- ② 私たちが努力するのは、より良い商品を追求したいからだろう。
- ③ より良い商品を開発するには、他社の同じ商品を見て学ぶ必要があるだろう。
- ④ より良い材料を使うには、その材料の質をよく知る必要があるだろう。

2

あなたは、歯磨きの科学に関するプレゼンテーションのために、資料の一部をグループのメンバーと一緒に読んでいる。この資料に関する設問(1)~(5)の空欄 ~ に当てはまる答えとして最も適切なものを、それぞれ下の①~④のうちから一つずつ選びなさい。なお資料の [1]~[12] は、段落 (paragraph) ごとに番号をふったものである。

BRUSHING BEFORE

- [1] For many people, breakfast includes *sugary *carbohydrates, said Dr. Carlos Gonzalez-Cabezas, a dentist, professor and *associate dean for academic affairs at the University of Michigan School of Dentistry. Cereals, breads, muffins and pancakes — these all contain *fermentable carbohydrates that *bacteria love to feed on.
- [2] And when you wake up in the morning, Dr. de Aguiar Ribeiro added, *bacterial levels in your mouth are at their peak — “that’s why we have bad breath when we wake up.”
- [3] So a mouth *rife with bacteria and a breakfast full of sugary *carbs means that conditions are perfect for the bacteria to flourish and multiply. When this happens, they release *acids that can *wear down the protective *enamel on your teeth, making them more *prone to *cavities, Dr. de Aguiar Ribeiro said. Brushing before breakfast clears the bacteria away, denying them the opportunity to feed on your food.
- [4] Another reason to brush before breakfast is to jump-start the production of *saliva, Dr. de Aguiar Ribeiro added, which is one of the most protective forces for your teeth. Saliva helps strengthen your teeth by depositing minerals that bacteria may have eaten away overnight. It also contains *bicarbonate that helps to *neutralize the *acidity in your mouth. An added bonus, she said, is that if your toothpaste contains *fluoride, it will make your teeth more resistant to *decay by strengthening your enamel and neutralizing the acids from breakfast.
- [5] And finally, said Dr. Rocio Quiñonez, a professor of *pediatric dentistry at the University of North Carolina at Chapel Hill, a reason to integrate brushing into your “getting up” routine is to prevent the possibility that you will run out of time or forget to do it later. This is especially true if you have children, she added, because tooth brushing is most likely the last thing on your mind as you are rushing out the door.

[6] If this sounds like a familiar situation, or if you tend to eat breakfast outside of your home or at work, the answer is clear, Dr. Gonzalez-Cabezas said — “brush your teeth before leaving the house, otherwise you won’t brush at all.”

BRUSHING AFTERWARD

[7] On the other hand, there are arguments for waiting until after breakfast to brush, Dr. Gonzalez-Cabezas said.

[8] “The reality is that most people don’t brush that well,” he said, so even if you brush right before breakfast, you probably will still have bacteria *lingering in your mouth that could multiply and produce acids during breakfast and for the rest of the day, so you may as well brush after you eat to *minimize that lingering food.

[9] And, he said, the fluoride from your toothpaste will work better throughout the day if it is not displaced by chewing food right after you brush.

[10] Some experts argue that brushing your teeth too soon after a meal — especially one with *acidic beverages like coffee or orange juice — will damage your enamel. That is true, Dr. Gonzalez-Cabezas said, but the actual damage that could be done would be so minimal that it wouldn’t really affect the health of your teeth. So to him, the benefits of *postbreakfast brushing *outweigh the potential negatives.

[11] Dr. de Aguiar Ribeiro recommended that if you can, wait at least 30 minutes after a meal to brush. If you want to get rid of lingering breakfast bits before then, she suggested drinking or *swishing water.

[12] Finally, while it’s true that the bacteria present in your mouth right after waking up will *feast on your breakfast and produce damaging acids, Dr. Gonzalez-Cabezas said that most people eat breakfast pretty quickly — usually completing their meal within 10 to 15 minutes. That isn’t enough time to do a ton of damage, he said, so again, he believes the benefits of brushing after breakfast — being able to rid your mouth of any food *particles and leave fluoride on your teeth — outweigh the negative effects of whatever acids might be produced by bacteria while you are eating.

(注) *sugary 甘い	*carbohydrates 炭水化物	
*associate dean for academic affairs 学務担当副学部長		
*fermentable 発酵性の	*bacteria バクテリア	*bacterial バクテリアの
*rife with ～で満ちている	*carbs 炭水化物 (carbohydrates の省略形)	
*acids 酸	*wear down すり減らす	*enamel エナメル質
*prone なりやすい	*cavities 虫歯	*saliva 唾液
*bicarbonate 重炭酸塩	*neutralize ～を中和する	*acidity 酸性度
*fluoride フッ化物	*decay 虫歯になる	*pediatric dentistry 小児歯科
*lingering なかなか消えない	*minimize ～を最小にする	*acidic 酸性の
*postbreakfast 朝食後の	*outweigh ～を上回る	*swishing すすぐこと
*feast on ～を大いに食べる	*particles かす	

(1) According to Dr. de Aguiar Ribeiro in paragraphs [2] and [3], why is brushing teeth before breakfast better?

- ① Brushing before breakfast helps prevent bad breath caused by high bacterial levels in the mouth at night.
- ② Brushing before breakfast is recommended due to minimizing morning bacteria damage.
- ③ Brushing before breakfast helps saliva deposit minerals on teeth and neutralize acidity.
- ④ Brushing before breakfast reduces bacteria, prevents acid release, and strengthens teeth with saliva and fluoride protection.

(2) In paragraph [5], what does Dr. Rocio Quiñonez say in short?

- ① Brushing teeth before breakfast is a good idea to avoid forgetting to brush teeth.
- ② Brushing teeth before breakfast is a good idea to keep people's mouth fresh and clean to enjoy eating breakfast.
- ③ It's important to protect your teeth from harmful bacteria all day.
- ④ It's important to assist and teach children how to brush their teeth well.

(3) According to Dr. Gonzalez-Cabezas in paragraphs [8] and [9], why is brushing teeth after breakfast better?

- ① Brushing after breakfast minimizes releasing acids, which can linger bacteria, providing better protection for teeth.
- ② Brushing after breakfast minimizes lingering bacteria, which can release acids throughout the day, providing better protection for teeth.
- ③ Brushing after breakfast minimizes the fluoride from toothpaste, which can work better throughout the day, providing better bacteria for teeth.
- ④ Brushing after breakfast minimizes lingering food, which can multiply and produce acids throughout the day, providing better bacteria from fluoride.

(4) What is the difference between Dr. Gonzalez-Cabezas' and Dr. de Aguiar Ribeiro's opinion to the discussion in paragraphs [10] and [11]? The difference in their opinions lies in .

- ① the types of meal before brushing teeth
- ② the acidity of meal or drink eaten for breakfast
- ③ the timing of brushing after an acidic meal
- ④ the level of damaging enamel of teeth

(5) Reading through the article, it is possible to say that in your group presentation.

- ① all experts completely agree that there is only one way to brush our teeth
- ② the important thing is to brush our teeth every morning, but not to choose either way
- ③ we might actually have only one way to protect our teeth
- ④ we don't have the best way to protect our teeth, but we should choose one of the better ways

3

あなたは、外国の Students News からインタビューを受けている。次の質問に対して、あなたが日本の学生として考えること（意見，理由，問題点等）を 80～100 語程度の英文で書き表しなさい。

なお，英文の質問の後には，日本語訳が掲載されている。

Questions from the Students News:

In the current year or two, many people from other countries have been visiting Japan for sightseeing. Why do so many people visit Japan? And please tell us what places and events, in Japan, you would recommend to travelers. Provide as much detail as possible.

この1～2年で，多くの外国人が日本に観光で訪れるようになりました。それほど多くの方が日本を訪れるのはなぜでしょうか。また，あなたが旅行者に日本で勧めたい場所や行事についてできるだけ詳しく教えてください。

